



SMALLS & NIBBLES

Sourdough North Street bread (GF) +\$1	2pp
Cultured housemade vegan 'butter' with smoked sea salt (GF)	4
Housemade 'feta' with marinated olives (GF)	8
Gingin biodynamic olive oil with housemade macadamia native bush dukkah featuring wattleseed, Geraldton wax, lemon myrtle, salt bush and river mint (GF)	6
Mushroom pate with lions mane, shiitake and truffle (GF)	9
Golden turmeric hummus with Moroccan spiced dukkah (GF)	7
Sundried tomato and 'mozzarella' arancini balls with 'aioli', pesto, olives and capers (GF)	16

Vegan cheeseboard	Smoked 'ricotta' with maple rosemary syrup, sharp 'cheddar', white truffle 'cheese', chilli crusted 'chevre', candied ginger, lemon curd, pickled fennel, sundried tomato jam, sourdough (serves 2) (GF) +\$2	28
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LARGER

Greens bowl with pesto brown rice, charred broccolini and green beans, kale, fresh and pickled cucumber, sauerkraut, housemade feta, toasted spiced sunflower seeds [add avo +4] (GF)	19
Soba noodles bowl with garlic ginger sauce, charred coralflower, edamame, house-pickled ginger, shredded cabbage, housemade 'yoghurt', scallions, sesame seeds, seaweed	20
Crispy oven-roasted cauliflower steak burger with dill 'cream cheese', rocket, pickled chilli and 'aioli' with a side of sauerkraut and roasted potatoes [add avo +4] (GF) +\$2	22
Soft stoneground corn tacos topped with spiced hibiscus 'mince', chipotle sauce, cabbage, fresh herbs, pickled onion, housemade 'yoghurt', charred paprika [4pc] (GF)	24
Oven-baked pizza with charred capsicum sauce and pieces, roasted pumpkin, capers, rocket, pesto, housemade 'feta' and chilli oil (GF)	24
Housemade ravioli with pumpkin, roasted almonds and sage filling and a smokey 'gouda' sauce (GF)	25

SIDES

Garlic roasted potatoes with herbed 'yoghurt' (GF)	9
Herbed green salad with lemon vinaigrette (GF)	9
Roasted brussel sprouts with housemade chipotle 'aioli' (GF)	9

HOUSE-MADE ADD ONS

Chilli oil	2	'Aioli'	3
Pickled lemon	2	Avocado	4
Charred broccolini	4	Sauerkraut	3
'Feta'	4	Kimchi	3
'Labneh'	3	Pesto	3
'Yoghurt' dressing	3		

DESSERTS

PLANT-BASED, SUGAR AND GLUTEN FREE

FROM THE KITCHEN:

Chocolate mousse, peaches, puffed quinoa, miso sesame crisps, passionfruit jelly (GF)	15
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CABINET RANGE:

See our cabinet for our daily selection



All items are dairy free

(GF) = Gluten Free

(GFO) = Gluten Free Option

PLANT-BASED. WHOLEFOODS. LOCAL.

HANDMADE. SEASONAL. SUSTAINABLE. ETHICAL.

PLEASE ADVISE US OF ALLERGIES / INTOLERANCES.



SUSTAINABILITY

AT MOTHER

Sustainability and environmental awareness is very real for us and central to our ethos. Every aspect of our business, from the design through to the build and implementation has been evaluated for its greater ecological impact.

We aim to showcase and support positive sustainable practice in the industry. In the kitchen, we consciously practice waste minimisation, plastic policies & composting. Food is stored in airtight containers or covered with reusable silicon flexi-lids, to avoid the use of single use plastic wrap. Throughout the venue, we use environmentally certified cleaning products, eco lighting, recycled paper products and water-wise appliances.

Any waste that is produced is separated and recycled and we have developed relationships with our suppliers to support our environmental efforts.

In store, we serve our drinks with reusable stainless steel straws (this alone saves over 20,000 single-use straws per year from entering the environment from our venue alone). We serve our T/A food in biodegradable packaging and we support customer initiative with a sustainability loyalty card program, rewarding those using BYO cups, plus offer bamboo straws at cost price as an alternative to single-use options. Even our loyalty cards are made from our old menu pages, cut up and stamped ready for an extra lifecycle.

Remaining scrap paper is shredded and made available to customers to use for home compost and similarly excess jars from the kitchen are washed and made available for customers to take home free and repurpose. In the kitchen, we've swapped disposable marker pens for a refillable option and use wooden pencils instead of plastic pens throughout the business.

We choose not to serve bottled water, instead offering filtered still and sparkling water on tap to avoid packaging waste. Leftover table water is poured into buckets and used to water our plants.

Our retail store stocks Perth's largest range of Zero Waste and plastic free lifestyle products to support those looking to minimise their personal waste production and we are almost completely plastic-free in the product lines we choose to stock in store.

And lastly, inline with the latest environmental research by the UN, by choosing plant-based cuisine and reducing our consumption of animal products, we together reduce the significant environmental impact that food choices play on our planet. This, above all else, is the most sustainable choice that we - both as individuals and as a social group - can make, in order to produce the greatest and most immediate impact on lowering carbon emissions, rates of global water consumption and pollution, land degradation and more.

Our longer-term goal is to complete the circle with farming practices to supplement our produce cycle and to be running the venue on solar and renewable energy sources.

Your patronage helps to support our environmental efforts, our sincere thanks.